

Sushi Tadokoro Togo Special Menu

- **OMAKASE SET** / Chef choice of Appetizer, Sashimi, Sushi 85

- **CHIRASHI BOX / ちらし** (Come with miso soup) 40
 Assorted sashimi includes Toro, Tuna, Yellowtail, Salmon, Albacore, Ikura, Shrimp, Anago Eel and more served over sushi rice (Sea weed,Sesame)

- **BARA CHIRASHI / ばらちらし** (Come with miso soup) 35
 Cubed cut of Tuna, Yellowtail, Salmon, Ikura, Scallop and Cucumber, Tamago, Served over sushi rice (Sea weed, Sesame, Shiso leaf)

- **NIGIRI SUSHI PLATE / にぎり** (Come with miso soup) 26
 Tuna, Yellowtail, Salmon, Albacore, White fish, Boiled Shrimp, Ikura, Tamago, and 1/2 California roll, (+\$1 for Spicy Tuna or Spicy Yellow)

NIGIRI SUSHI (price for 1)

Fatty Tuna	9	Albacore Tuna	3.5	Boiled Srimp	3	Sea Urchin	12
Big Eye Tuna	4	Saba	4	Akagai Clam	4	Eel	4
Yellowtail	3.5	Aori Ika Squid	4	Scallop	4	Anago	4
Salmon	3.5	Octopus	3	Salmon Roe	4	Tamago	2
Haribut	3.5	Red Snapper	4	Aji	4	Kampachi	4

CUT ROLLS

California	7	Hawaiian	23	Philadelphia	10	SMALL ROLLS ↓	
Spicy Tuna	9	Dragon	25	Salmon Skin	9	Tuna roll	8
Spicy Yellowtail	10	Rainbow	16	SPECIAL ↓		Negi Toro	14
Salmon Avocado	11	Surfside	16	Saba Battera	16	Negi Hama	8
Soft Shell Crab	17	Crunchy	16			Kanpyo	6
Shrimp Templa	16	San Diego	16			Cucumber	6
Caterpillar	17	Spicy Scallop	10			Ume Shiso Yamaimo	6

FRESH SASHIMI

* CHEF OMAKASE SASHIMI (お任せ刺身盛り合わせ)	58
* ASSORTED SASHIMI (10 pc) (お刺身盛り合わせ)	36
Tuna, Yellowtail, Salmon, & Albacore	
* T, Y, S (6pc) (マグロ、はまち、サーモンのお刺身)	22
Tuna, yellowtail, salmon 2pc each	
* SEARED TUNA SASHIMI (6pc) (まぐろのたたき)	24
Pan seared tuna with garlic and black pepper, served with ponzu sauce	
* FATTY TUNA SASHIMI (2pc) (とろのお刺身)	18
* TUNA SASHIMI (5pc) (まぐろのお刺身)	20
* YELLOWTAIL SASHIMI (5pc) (はまちのお刺身)	18
* SALMON SASHIMI (5pc) (サーモンのお刺身)	18

APPETIZERS

EDAMAME (枝豆)	4
Boiled soybeans, sea salt	
GARLIC EDAMAME (ガーリック枝豆)	5
HOUSE MADE GYOZA New (新自家製餃子)	7
KARAAGE (鳥のから揚げ) Japanese style fried chicken	7
BEEF POTATE CROQUETTE New 2pc (自家製牛肉コロッケ)	6.5
IKA-GESO KARAAGE (いかげそから揚げ) Deep fried squid	7
MENTAIKO (上品な、からし明太子)	8
Codfish Roe seasoned with salt, red pepper from Hakata Fukuoka Japan	

GRILLED

GRILLED CHILEAN SEA BASS (西京焼き)	14
Marinated in house made miso paste for 4-5days	

TODAY'S KAMA

Yellowtail, Salmon, Kampachi collar (limited quantity) Ask

SOUP

MISO SOUP (わかめのお味噌汁) 3

Tofu, wakame sea weed, scallion

MOZUKU SEA WEED MISO (もずくのお味噌汁) 5

Stringy and crunchy seaweed known for its health properties, mozuku is rich in Fucoïdan, which is said to have anti-cancerous properties.

SEA FOOD MISO (魚介のお味噌汁) 8.5

Soft shell crab, clam, white fish, shrimp, in miso broth, scallion

SALAD

SEAWEED SALAD (海草サラダ) 6

seaweed, wakame, cucumber, yamagobo, tosazu dressing

MUSHROOMS SALAD (きのこのサラダ) 8

Sautéed mix mushrooms, green, house made dressing

TEMPURA

MIXED TEMPRA (天ぷら盛り合わせ) 10

2pc Shrimp and vegetables

SHRIMP (海老の天ぷら) 8

4 pieces of shrimp

VEGETABLE (野菜の天ぷら) 8